



3rd Annual

# Montana Chef

# Competition

Big Sky Montana  
September 27, 2008

Brought to you by:

Montana Department of Agriculture  
Montana Chefs Association  
Chefs & Cooks of Montana  
Chefs Collaborative  
Montana Restaurant Association  
Food Services of America - Montana  
Sysco Food Services of Montana  
Travel Montana

# Montana Chef Competition

Buck's T-4 Lodge, Big Sky, Montana  
September 27, 2008

## Information Sheet

Chefs throughout the state of Montana are invited to participate in a chef's competition, developing recipes featuring Montana products. Chefs will compete for the 3rd Annual Montana Culinary Excellence Award during an event at Buck's T-4 Lodge in Big Sky, Montana. This information is also available online at:

[agr.mt.gov/business/chefs/chefpacket08.pdf](http://agr.mt.gov/business/chefs/chefpacket08.pdf)

## Benefits

Montana chefs and their restaurants will receive excellent media exposure for participating in this competition, including the following:

- **Montana Culinary Excellence Award Ceremony:** The award ceremony for the 3rd Annual Montana Culinary Excellence Award will include a press conference at which plaques will be given to the award-winning chefs and their restaurants in a reception for the public and media.
- **Restaurant Industry Coverage:** Local and national columnists for food and restaurant industry publications will be invited to attend the Montana Culinary Excellence Award Ceremony and feature chefs, restaurants and recipes in their publications.
- **Montana Product Support Signage:** Chefs with finalist recipes will receive signage for use in their restaurants indicating their support of Montana products.
- **Montana Website Promotion:** All of the recipes submitted will be featured on the Travel Montana website, highlighting the chefs and their restaurants and directing tourists to patronize the businesses that support Montana products.

## Timeline

<u>DATE</u>	<u>EVENT</u>
August 22	Deadline for receipt of chef competition recipes, entry forms, and chef profiles. Recipes will be judged and finalists selected.
September 8	Finalists of the competition will be announced and invited to participate in the final competition at Buck's T-4 Lodge in Big Sky.
September 27	Chefs will present their dishes at the final competition and attend the Montana Culinary Excellence Award Ceremony with media.

## .....Registration Information.....

To register to participate in the 3rd Annual Montana Chef Competition, return the following items (electronic submissions preferred - available online at [agr.mt.gov/business/chefs/chefpacket08.pdf](http://agr.mt.gov/business/chefs/chefpacket08.pdf)):

- Montana Chef Competition entry form
- Montana Chef Competition entry recipe, following template
- Montana Chef Competition chef profile

and return to the following **no later than August 22, 2008**:

Montana Dept. of Agriculture  
c/o Angelyn DeYoung  
PO Box 200201  
Helena, Montana 59620-0201  
Email: [adeyoung@mt.gov](mailto:adeyoung@mt.gov)  
Fax: (406) 444-9442

## .....Montana Chef Competition Partnerships.....

The Montana Chef Competition is brought to you by:

- Montana Department of Agriculture
- Montana Chefs Association
- Chefs & Cooks of Montana
- Chefs Collaborative
- Montana Restaurant Association
- Food Services of America - Montana
- Sysco Food Services of Montana
- Travel Montana



# Montana Chef Competition

Buck's T-4 Lodge, Big Sky, Montana  
September 27, 2008

## Entry Form

Competitor Name: \_\_\_\_\_

Competitor Restaurant: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_ Website: \_\_\_\_\_

**Entry Category:** (Competitors may submit multiple entries. Please submit separate entry form for each entry.)

**Category K – Practical and Contemporary Hot-Food Cooking:**

- ☐ K-1: Rock Cornish Game Hen, Chicken or Duck
- ☐ K-2: Bone-In Pork
- ☐ K-3: Bone-In Beef
- ☐ K-4: Bone-In Lamb
- ☐ K-5: Game Birds
- ☐ K-6: Bone-In Game

- ☐ K-7: Whole Rabbit
- ☐ K-8: Fish
- ☐ K-9: Vegetarian

**Category P – Practical and Contemporary Patisserie:**

- ☐ P/1: Hot/Warm Dessert
- ☐ P/2: Composed Cold Dessert
- ☐ P/3: Cake Decoration

Do you plan to feature this recipe on your menu? ☐ Yes ☐ No

**Declaration** (please initial): \_\_\_\_\_ Entries have not been entered or displayed in any previous competition.

**Montana products used in recipe including company / producer name, location and contact information:** (please attach additional sheet if necessary)

**AUTHORIZATION:** As a representative of the aforementioned company, I hereby authorize the Montana Department of Agriculture to release the enclosed recipe to the public, as well as my restaurant contact information, for the purposes of promoting Montana products.

Signature \_\_\_\_\_ Date \_\_\_\_\_

**The completed Entry Form and Recipe must be returned to the following by August 22, 2008** (electronic submissions preferred):

Montana Department of Agriculture, c/o Angelyn DeYoung

**By Mail to:** PO Box 200201, Helena, MT 59620-0201; **By Fax to:** 406-444-9442; or

**By email to:** [adeyoung@mt.gov](mailto:adeyoung@mt.gov)

**PLEASE NOTE:** Competitors are required to read and comply with the Montana Chef Competition rules in their entirety. With questions, contact Angelyn DeYoung, Montana Department of Agriculture, 406-444-5424, [adeyoung@mt.gov](mailto:adeyoung@mt.gov).

# Montana Chef Competition

Buck's T-4 Lodge, Big Sky, Montana  
September 27, 2008

## Recipe Template

*(Recipes must be typed - electronic submissions preferred - available online at [agr.mt.gov/business/chefs/chefpacket08.pdf](http://agr.mt.gov/business/chefs/chefpacket08.pdf))*

Recipe Name: \_\_\_\_\_

Chef: \_\_\_\_\_

Restaurant: \_\_\_\_\_

Yield: \_\_\_\_\_

**Ingredients (note any MT products used)**

**Amount**


**Garnishes:** \_\_\_\_\_

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**Method:** \_\_\_\_\_

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**Presentation / Plating Notes:** \_\_\_\_\_

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3rd Annual

# Montana Chef Competition

Buck's T-4 Lodge, Big Sky, Montana  
September 27, 2008

## Competition Rules & Criteria

Message from the  
Montana Department of Agriculture

Dear Culinary Professional:

The Montana Department of Agriculture is proud to host a Montana Chef Competition for the Montana Culinary Excellence Award on September 27, 2008, at Buck's T-4 Lodge in Big Sky.

We extend a sincere invitation to you to participate in this display of culinary talent. The award ceremony will be open to the public, bringing valued exposure to the Montana restaurant industry and Montana value-added food products. Media attention will be provided during the award ceremony as well.

The Montana Restaurant Association, Montana Chefs & Cooks Association and Montana Chapter of the American Culinary Federation endorse the competition. Other partners include Food Services of America - Montana, Sysco Food Services of Montana, and Travel Montana. It will be governed by the enclosed rules, and all competitors must adhere to the attached criteria. The competition will feature two categories: Practical & Contemporary Hot-Food Cooking and Practical & Contemporary Patisserie.

Please note your recipe must be received by August 22, 2008, to be considered for the competition. Entries received after that date will not be accepted. Selected finalists will be notified the week of September 8, 2008, and sent a detailed agenda at that time.

If you have any questions, please contact Angelyn DeYoung at 406-444-5424 or at [adeyoung@mt.gov](mailto:adeyoung@mt.gov).

Regards,

Angelyn DeYoung  
Marketing Officer

## .....Introduction.....

### Culinary Rules

To make culinary competitions fair to all participants, either for the first time or experienced competitors, it is necessary to clearly identify rules and criteria for each category. Also to remove as much as possible the unknown factors: what the judges may or may not be looking for; the unwritten rules; encouraging subjectivity and interpretation for both competitor and judges.

Culinary competitions represent the opportunity to experiment with new ideas and products; gather and share concepts; raise the level of professionalism for individuals and the industry. It is also an opportunity to showcase Montana's agricultural products and foodservice industry to the general public.

With specific and measured judging criteria; standardized competition rules and scoring; the competitors may expect a consistent level of judging. The focus of the competition is on the competitor to follow all the guidelines from the usage of Montana products to the correct portion size of your entry.

It is also important to note that continuous refinement and improvement of the competition process requires clear communication with the competitors, judges and organizers; meanwhile, making the experience meaningful and relevant to the needs of Montana's hospitality industry.

### Competition Stages

There are three stages to this competition, as follows:

1. **Recipe submission:** Chefs will create recipes featuring Montana products and submit for consideration by August 22, 2008.
2. **Recipe judging:** Qualified culinary professionals will judge the recipes and determine finalists by September 8, 2008.
3. **Chef competition:** Chefs with chosen finalist recipes will be invited to participate in the Montana Chef Competition for the Montana Culinary Excellence Award, held in Big Sky, September 27, 2008.

## .....Registration Information.....

**Date of Competition:** September 27, 2008

**Location:** Buck's T-4 Lodge, Big Sky, Montana

## .....Rules & Conditions.....

### Product Coordination

Competitors will be provided a list of Montana companies that have agreed to provide product for use in this competition; these are suggested vendors only; Montana products from other companies/producers are also allowed. Competitors are responsible for contacting the Montana companies individually to discuss product use and procurement. The Montana Department of Agriculture does not take responsibility for coordinating chef/company contact. See the Montana Product List for products and contact information (pages 13-20).



## Entries

Competitors must complete and submit an entry form with the recipe to the Registration Coordinator at the address or fax number shown by the closing date. Both an entry form and recipe template are enclosed. Electronic submissions are preferred.

Coordinator:	Angelyn DeYoung	Tel.:	406-444-5424
Address:	Montana Department of Agriculture	Fax:	406-444-9442
	PO Box 200201	Email:	<a href="mailto:adeyoung@mt.gov">adeyoung@mt.gov</a>
	Helena, MT 59620-0201		

## Closing Date

The closing date for all entries is August 22, 2008. Space is limited; therefore it is in the competitor's best interest to apply as early as possible. Late entries will not be accepted.

## Professional Integrity

It remains the responsibility of competitors to assure the judging panel that their work is unaided, bona fide and is presented within the spirit of fair competition. Competitors are required to declare that entries have not been entered or displayed in any previous competition. Maximum point deductions will result for any professional integrity issue.

## Competition Categories

Competition dishes are to contain a minimum of three Montana raised/grown products, though participants will be given special consideration for use of more than three Montana products. See the Montana Product List for products and contact information (pages 13-20). Failure to do so will result in automatic disqualification. All entries will be judged equally, using the same guidelines and criteria. Competitors may select one or more of the following categories to compete in:

### ***Category K - Practical and Contemporary Hot-Food Cooking:***

Individual competitors fabricate and prepare a finished product based on the following main course categories. Competitors are to prepare four portions on all K categories, with 60 minutes to fabricate and cook the menu and five additional minutes for plating. Each cook will have 15 minutes to set-up their work area and 15 minutes to clean and sanitize their area before exiting the kitchen.

- K-1: Rock Cornish Game Hen, Chicken or Duck: Fabricate and cook a 1 to 1 pound Rock Cornish game hen or a 2 to 2 pound chicken or a 5 to 6 pound duck, using the whole or part of the bird.
- K-2: Bone-In Pork: Fabricate and cook to specification.
- K-3: Bone-In Beef: Fabricate either choice and cook to specification. Chine bone only may be removed from the rack before the competition.
- K-4: Bone-In Lamb: Fabricate either choice and cook to specification. Chine bone only may be removed from the rack before the competition.
- K-5: Game Birds: Choices of game birds can be 1 to 1 pound pheasant, quail(s), squab(s), partridge(s), or up to 2 pound guinea fowl. Game birds must be fabricated during the competition and cooked as the recipe states.
- K-6: Bone-In Game: Venison and Antelope, Racks or Loin: Fabricate either choice and cook to specification. Other game cuts may be included in the dish. Chine bone only may be removed from the rack before the competition.
- K-7: Whole Rabbit: Fabricate and cook to recipe specifications, using the leg and at least one other cut.



- K-8: Fish: Fabricate a 2 to 2 ½ pound round fish. Fish can be eviscerated and scaled, but the head must remain on when brought in. Prepare as recipe specifies.
- K-9: Vegetarian: Utilize various vegetable products to prepare a center-of-the-plate vegetable dish which provides a complete protein; legumes, proper vegetable accompaniments, sauce(s), garnish(s).

General Rules and Guidelines (Applicable to all the above contemporary categories.):

- Competitors must provide recipes, all ingredients, and a complete diagram or a clear, close-up, color photograph of the signature dish. These should be received by the Registration Coordinator with recipe submission by August 22, 2008. Competitors are also to provide copies of their recipes and photographs for the tasting judges.
- No advance preparation or cooking is allowed. Vegetables can be peeled and salads may be cleaned and washed but not cut or shaped in any form; beans may be pre-soaked. Exceptions are chopped herbs, shallots, garlic, and mire poix.
- Competitors may also bring proteins pre-marinated, but will be required to demonstrate fabrication of protein and making of marinade.
- Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, the judges may allow variances in amounts for products that require further preparation (whole fish, meats, etc.).
- No finished sauces are allowed; however, basic stocks (beef, veal, chicken, vegetable, or fish) may be brought in as necessary for the assignment. No clarified consommés are allowed.
- Competitors will bring his or her own tools, including smallware and plain white china (plates, platters, bowls, etc.) to display the finished dish.
- All competitors are required to pre-scale their recipes. The following ready-made dough may be brought in; puff pastry and fillo dough.
- Basic Nutritional Balance in recipe development in the simplest form means that the competitor should use the following guidelines in formulating a balanced, nutritionally sound recipe: Based on overall calories, no more than 30% of the daily calories should come from fat, 50%-60% of the daily calories should come from carbohydrates, and 15%-20% of the daily calories should come from proteins.

***Category P - Practical and Contemporary Patisserie:***

P/1: Hot/Warm Dessert [Competitors will demonstrate a hot/warm dessert preparation of their choice.]

- 60 minutes will be allotted to prepare the dessert, with five additional minutes allocated for dishing up and judging.
- Only the raw ingredients and materials in the amount stated in the recipe to execute the assignment may be brought in, however; the judges will allow variances in the amounts to allow for unforeseen emergencies.
- No finished sauces are allowed.
- A recipe, all ingredients, diagram of the dessert and a clear, close-up, color photograph of the signature dish must be provided. These must be received a minimum of two weeks before the competition.
- Four portions will be prepared, one for show/critique, and three for taste.
- Ingredients for the recipe can be pre-scaled and measured, however; no pre-mixing is allowed. Exception: Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the competition site.
- Competitor must bring own baking dishes, soufflé, gratin, etc.

P/2: Composed Cold Dessert:

- Individual competitor will demonstrate one composed cold dessert preparation of his or her choice.
- 90 minutes will be allotted to prepare the dessert, with five additional minutes allocated for dishing up and

judging (additional time is allocated to complete the proper chilling of the dessert, baking of the dessert, and/or make up of any decoration).

- Only the raw ingredients and materials in the amount stated in the recipe to execute the assignment are to be brought in, however; the judges will allow variances in the amounts to allow for unforeseen emergencies.
- No finished sauces are allowed.
- A recipe, all ingredients, diagram of the dessert, and a clear, close-up, color photograph of the signature dish must be provided. These items must be received a minimum of two weeks before the competition.
- Four portions will be prepared, one for show/critique, and three for taste.
- Competitors are allowed to bring in an ice cream machine of reasonable size and electrical requirements; however, freezers are not provided. The careful and responsible use of dry ice in appropriate containers is permitted.
- Ingredients for the recipe can be pre-scaled and measured, however, no pre-mixing is allowed. Exception: Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the competition site.

### P/3: Cake Decoration:

- Individual competitors will demonstrate cake decoration. The cake is to be decorated for a festive occasion, with a decor of the competitors choice.
- Competitors will have 60 minutes to prepare and decorate the cake, with five additional minutes allocated for dishing up and judging.
- Competitors will bring in a cake of approximately 10" x 3" of any shape (round, oval, square, rectangle, etc.). The cake should be a filled cake, without any final finish. Competitors will finish the cake with glaze, butter cream, whipped cream, chocolate, etc. and decorate it to fit the occasion.
- Decorations cannot be brought in, only the raw materials necessary to make them, i.e., marzipan, chocolate, sugar, etc.
- If batters are used, such as praline, Hippen masse, or tuile, these can be brought in batter stage.
- Cakes may be sliced for inspection to ensure that only edible cakes are used; however, cakes will not to be tasted.
- All decoration must be edible.
- No tiered cakes are allowed.
- Competitors may bring in an air brush.

## **Security of Exhibits and Dishes**

All reasonable care will be taken for the security of exhibits, dishes and equipment; the organizers do not accept any responsibility for any loss or damage to exhibits, dishes, equipment or personal effects.

## **Removal of Exhibits and Dishes**

All exhibits must be removed at the time stated in the competition timetable. The organizers reserve the right to remove and destroy any exhibit remaining after such time or to remove any exhibit deemed to be unhygienic or below standard.

## **Dress Code**

It is important to remember that each competitor represents the culinary profession. It is expected that every competitor be dressed appropriately and professionally. Therefore, the following dress code is in place:

### ***During competitor meeting:***

- White chef coats (Chef coat may also display a school / chapter / work logo on right chest)
- Black pants
- Black shoes or clogs
- Kerchiefs

### ***During the competition:***

- White chef coats (Chef coat may also display a school / chapter / work logo on right chest)
- Black pants
- Black shoes or clogs
- Full aprons
- Kerchiefs
- Toque

### ***During the Montana Culinary Excellence Awards Ceremony:***

- White chef coats (Chef coat may also display a school / chapter / work logo on right chest)
- Black pants
- Black shoes or clogs

## **Judging**

The judging panel is comprised of unbiased professionals including food service industry members.

In culinary competitions, there is the preparation of the display and the scoring. But it is the assessment of the work that lies at the heart of the purpose of competitions. There are two areas of assessment: the critique and the score.

- The judge panel will consist of four industry professionals, three acting as tasters and one as floor judge. The floor judge will oversee production and evaluate sanitation, organization, professionalism, timeliness, utilization of product, demonstrated techniques, etc.
- The evaluation team in the Montana Chef Competition is overseen and delivered by an experienced, trained, approved American Culinary Federation (ACF) culinary judge. In the learning process, there is no substitute for a professional, constructive critique, delivered in a manner of teacher to student and with the respect afforded a professional colleague.
- Critique sessions are normally held immediately following the judging session and before the opening of the show for public viewing. This allows privacy for the judge and the competitor to discuss the display. Also, by having the critique as soon as possible after the viewing by the judges panel, the display is still fresh in judges' mind and the critique can be more accurate and helpful.
- The best critiques are to the point, note both the strong and weak points, and are specific about each. In addition, the judge should offer guidance on what skills and techniques could be built on or further developed. If the competitor is a student, his or her instructor should be present during the critique.
- The second area of assessment is the scoring. As the judges panel reviews a display, points are awarded in several areas and averaged to yield a single score for the display. Based on a possible 40 points, displays are awarded gold, silver, or bronze medals.
- The Montana Chef Competition scoring point scale is:  
**Gold medal** 36-40 points      **Silver medal** 32-35.99 points      **Bronze medal** 28-31.99 points
- Unlike most competitions that may have only one gold medal winner, in the Montana Chef Competition, the competitors compete against a standard and not each other. Since a competitor is judged on how his or her display measured up against the standard, there may be many competitors who win the same medal.
- Medals are awarded to all competitors who score sufficient point levels.
- Assessment for Categories K and P/1, P/2 - Hot-Food Cooking and Patisserie Taste-Based Judging:  
The assessment for categories K and P/1, P/2 is divided into three areas: Organization, Cooking Skills & Culinary Techniques, and Taste. Each of these areas is further divided into two or three specific areas, which are scored individually. The total possible points is 40, on a 40-point scale. (See Judge Criteria & Scoring for more information, pages 21-22.)

- Assessment for Categories P/3: Patisserie - Skill-Based Judging Critique and Scoring:  
The assessment for this category is divided into three areas: Organization, Presentation, and Workmanship. Each of these areas is further divided into several specific areas, which are scored individually. The total possible points is 40, on a 40-point scale. (See Judge Criteria & Scoring for more information, pages 21-22.)

## **Results & Award Presentation**

Results will be announced as soon as possible after judging is completed, during the Montana Culinary Excellence Award Ceremony, to which the Montana companies, media, and other partners are invited.

## **.....Additional Information.....**

### **Competition Organizers to provide:**

- Cooking facilities for each finalist
- Equipment available for use at the facility includes the following (additional equipment must be provided by entrant)
- 2 convection ovens
- 2 standard ovens
- 1 double-shelf char-broiler
- 1 mesquite grill
- 16 total gas burners (stove space)
- 2 fryers
- 1 steamer
- 1 flattop griddle
- 1 steam jacket kettle
- various coolers, cutting boards and other kitchen equipment
- Refrigeration for each finalist
- Competition schedule to be based on number of finalists
- A staging area to facilitate a smooth transition of categories
- Clean-up crew to assist competitors, ensuring hygienic work areas for the next competitors
- Judges tasting area and utensils
- A display area for one of each of the dishes prepared

### **Finalists to:**

- Be responsible for all aspects of their entry. Arriving at the appointed time with appropriate supplies and mise en place and displaying exemplary professionalism at all times
- Provide all ingredients
- Display all recipes
- Bring any small equipment necessary and not supplied by organizers
- Supply dishes for display
- Participate in the spirit of fair competition

## **.....Competition Time Table.....**

### **DATE**

### **EVENT**

August 22	Deadline for receipt of chef competition recipes, entry forms, and chef profiles. Recipes will be judged and finalists selected.
September 8	Finalists of the competition will be announced and invited to participate in the final competition at Buck's T-4 Lodge in Big Sky.
September 27	Chefs will present their dishes at the final competition.

# Montana Chef Competition

Buck's T-4 Lodge, Big Sky, Montana  
September 27, 2008

## Montana Product List

Below is a list of Montana companies that have agreed to provide product for use in this competition. Competitors are responsible for contacting these Montana companies individually to discuss product use and procurement. The Montana Department of Agriculture does not accept responsibility for coordination between vendors and chefs.

### Montana Product List

<b>Beverage - Beer</b> <ul style="list-style-type: none"> <li>○ Sawtooth Ale-light, blonde ale made with wheat and rye; Pale Ale-english-style pale ale, malty caramel sweetness and mild hop character; I.P.A.-Northwest style I.P.A. with a big hop profile; Nut Brown Ale- Dark, malty-sweet American brown ale; Porter-robust with a rich coffee flavor and a hint of smokiness; American Amber Ale-hoppy, malty, summer amber</li> <li>○ Seasonality? Amber ales rotate seasonally</li> <li>○ Shipped through: 5 beverage distributors throughout Western Montana</li> </ul>	<b>Bitter Root Brewing</b> Tim Bozik 101 Marcus St Hamilton, MT 59840 Phone: 406-363-7468 Fax: 406-375-9337 <a href="mailto:info@bitterrootbrewing.com">info@bitterrootbrewing.com</a> <a href="http://bitterrootbrewing.com">bitterrootbrewing.com</a>
<b>Beverage - Beer</b> <ul style="list-style-type: none"> <li>○ Salmon fly-Honey Rye Ale; Copper John-Scotch-Style Ale; Irresistable-Amber Ale; Hopper-Pale Ale</li> <li>○ Shipped through: Products can be obtained from local beer distributor</li> </ul>	<b>Madison River Brewing Company</b> Becky Peppelman 20900 Frontage Rd, Bldg B Belgrade, MT 59714 Phone: 406-388-0322 Fax: 406-388-0172 <a href="mailto:becky@madisonriverbrewing.com">becky@madisonriverbrewing.com</a> <a href="http://madisonriverbrewing.com">madisonriverbrewing.com</a>
<b>Beverage - Coffee</b> <ul style="list-style-type: none"> <li>○ Any of our coffees are available to the chefs. We carry organic, fair trade, and cup of excellence coffees. Several of our coffees have been rated 90 and above by the national coffee review.</li> <li>○ Shipped through: We ship direct via UPS</li> </ul>	<b>Fieldhead's Coffee, LLC</b> Tony Ennenga PO Box 8143 Kalispell, MT 59904 Phone: 406-249-5775 Fax: 406-756-5141 <a href="mailto:peggysue@fieldheadscoffee.com">peggysue@fieldheadscoffee.com</a> <a href="http://fieldheadscoffee.com">fieldheadscoffee.com</a>
<b>Beverage - Coffee</b> <ul style="list-style-type: none"> <li>○ Chef's choice. We are organic certified by the State of Montana. We do medium and dark roasts of many origins. Samples are available.</li> <li>○ Shipped through: D&amp;R Coffee Service, Direct Delivery</li> </ul>	<b>Rocky Mountain Roasting</b> Hal Berg PO Box 996 Bozeman, MT 59771 Phone: 406-586-6116 Fax: 406-586-6329 <a href="mailto:hal@rockymountainroasting.com">hal@rockymountainroasting.com</a> <a href="http://rockymountainroasting.com">rockymountainroasting.com</a>

## Montana Product List (cont.)

<p><b>Beverage - Coffee</b></p> <ul style="list-style-type: none"> <li>○ 2007 Bolivian Cup of Excellence; 2008 Ethiopian Hama Gold; 2008 Ethiopian Yrgacheffe; 2008 Organic Costa Rican Naranjo-Dark Roast; 2007 Kenya Peaberry Water Process Decaf. See website for more coffee info.</li> <li>○ Shipped through:</li> </ul>	<p><b>Montana Coffee Traders</b> Dawn Stratton 5810 Highway 93 South Whitefish, MT 59937 Phone: (800) 345-5282 Fax: 406-862-7680 scott@coffeetraders.com coffeetraders.com</p>
<p><b>Beverage - Mead</b></p> <ul style="list-style-type: none"> <li>○ Pure honey-mead-compliments spicy dishes-reductions; Dark Mead- compliments game meat, ethnic &amp; Mediterranean dishes; Spiced Mead-by itself, warm w/ cinnamon, over ice w/ mint; Elderberry Mead-Portlike quality w/blue cheeses, chocolate; Chokecherry Mead-by itself, dessert, reductions; Huckleberry Mead-by itself, dessert, reductions. All are 100% natural-no added sulfites.</li> <li>○ Shipped through: Fed Ex Ground, Winegardners Dist.</li> </ul>	<p><b>Trapper Creek Winery</b> Ken Schultz 310 N 4th Street, Suite F Hamilton, MT 59840 Phone: 406-363-6323 Fax: 406-375-2353 laura@trappercreekwinery.com trappercreekwinery.com</p>
<p><b>Beverage - Water</b></p> <ul style="list-style-type: none"> <li>○ Blue Water Works, LLC would like to provide natural, unprocessed, and premium quality spring water-Big Spring Water-for use in or processing any dish requiring a boost of freshness. Any dish using water should use a premium spring water. We will make 3 gallon and 5 gallon water (with cradle &amp; tap for dispensing). PH=7.8; We also have 5 gallon and 1 gallon premium steam distilled water available. It's as close to pure rain water and tested for purity. PH=5.9</li> <li>○ Shipped through: warehouses of beverage distributors &amp; company warehouses</li> </ul>	<p><b>Blue Water Works, LLC</b> Susan Cerovski 201 1st Ave. N Lewistown, MT 59457 Phone: 406-538-3433 Fax: 888-549-0719 scerovski@bigspringwater.com bigspringwater.com</p>
<p><b>Beverage - Wine</b></p> <ul style="list-style-type: none"> <li>○ All products organic by Montana Dept. of Agriculture (no added sulfites) See tenspoon.com for list of wines</li> <li>○ Shipped through: Self</li> </ul>	<p><b>Ten Spoons Vineyard</b> Andy Sponseller 4175 Rattlesnake Dr Missoula, MT 59802 Phone: 406-549-8703 Fax: 406-829-9083 connie@tenspoon.com tenspoon.com</p>
<p><b>Beverage - Wine</b></p> <ul style="list-style-type: none"> <li>○ Wine-Petite Sirah, Cabernet Sauvignon, Merlot, Zinfandel, Rodeo Red (Red Wine Blend)</li> <li>○ Shipped through: Summit Distribution</li> </ul>	<p><b>Trapper Peak Winery</b> Keith Smith 75 Cattail Ln. Darby, MT 59829 Phone: 406-821-1964 wine@trapperpeakwinery.com trapperpeakwinery.com</p>



## Montana Product List (cont.)

<b>Bread &amp; Salad Dressing Mixes</b> <ul style="list-style-type: none"> <li>Stone Trapper Frybread mix-requires water to mix; Prairie Walker Bannock Bread Traditional-requires milk; Prairie Walker Bannock Bread Sweet (Cinnamon)-requires milk; Prairie Walker Bannock Bread Savory Herb &amp; Garlic-requires milk; Porcupine Creek Pancakes farmstyle-old fashioned; Garden Gate Salad Dressing/Dip-very versatile, different.</li> <li>Shipped through: Postal, UPS</li> </ul>	<b>Montana Grassland Mixes</b> Patsy Tihista 161 Sargent Creek Rd Nashua, MT 59248 Phone: 406-785-2321 Fax: 406-785-2322 sargtrck@nemontel.net montanagrasslandmixes.com
<b>Bread, Flour</b> <ul style="list-style-type: none"> <li>Wheat Montana certifies our grain and flour as Chemical Free/No GMO. We use sustainable agricultural farming practices. Our bread products are all natural-no chemical preservatives. Whole wheat flour-White Spring; red spring; spelt; Natural White (no bran). Whole grain-wheat, brown rice, flax. Bread products, if needed.</li> <li>Shipped through: Sysco</li> </ul>	<b>Wheat Montana Farms &amp; Bakery</b> Frank DeMola 10778 Hwy 287 Three Forks, MT 59752 Phone: 406-582-4569 Fax: 406-285-3749 suel@wheatmontana.com wheatmontana.com
<b>Cheese - Goat</b> <ul style="list-style-type: none"> <li>Organic Chevre, Organic Ricotta</li> <li>Shipped through: Sysco, FSA, DPI</li> </ul>	<b>Amaltheia Dairy LLC</b> Melvyn Brown 3380 Penwell Bridge Rd Belgrade, MT 59714 Phone: 406-388-5950 Fax: 406-388-5950 mbamaltheia@aol.com amaltheiadairy.com
<b>Condiment - Honey</b> <ul style="list-style-type: none"> <li>Liquid Honey</li> <li>Shipped through: self</li> </ul>	<b>Chief Mountain Honey Company</b> Robert Fullerton PO Box 44 Babb, MT 59411 Phone: 406-581-9978 chiefmountainhoney@yahoo.com
<b>Condiment - Honey</b> <ul style="list-style-type: none"> <li>Honey in various size containers; 5# tubs, 12# buckets-individual or in case. Can be designated natural.</li> <li>Shipped through: Sysco, FSA, We deliver and around GF, MT. Also, have OPI bid through Sysco/FSA</li> </ul>	<b>Smoot Honey Co Inc</b> Mark Jensen PO Box 158 Power, MT 59468 Phone: 406-463-2227 Fax: 406-463-2583 beeguy4jensen@yahoo.com
<b>Condiment - Jamalade</b> <ul style="list-style-type: none"> <li>Homemade Jamalade-(natural) This is "new"-even down to the "new word" Jamalade.</li> <li>Seasonality? yes-I just started my company July/Aug of 2007. I use lots of peaches &amp; pears. After this "season" I will have year round availability</li> <li>Shipped through: self</li> </ul>	Kristi's Sweet Secrets, L.L.C. Kristi Denson PO Box 722 Thompson Falls, MT 59873 Phone: 406-827-1990 Fax: 406-827-8324 kristidenson@jesusanswers.com

## Montana Product List (cont.)

<b>Condiment - Salsa</b> <ul style="list-style-type: none"> <li>○ Fresh original mexican salsa, Fresh mild mexican salsa</li> <li>○ Shipped through: FSA, By way determined by purchaser</li> </ul>	<b>Saguaro Food Products</b> Janet Stokes 35 Custer Ave Billings, MT 59101 Phone: 406-252-0190 Fax: 406-252-0190 alittledustdevil@yahoo.com sonorabrandproducts.com
<b>Condiment - Sauces</b> <ul style="list-style-type: none"> <li>○ Huckleberry BBQ sauce-natural, Huckleberry Mustard sauce-natural</li> <li>○ Shipped through: Direct sales at this time</li> </ul>	<b>Montana Tom's</b> Tom Krustangel 600 Windmill Dr. Ste. A Columbia Falls, MT 59912 Phone: 406-892-3108 Fax: 406-892-3109 sales@mtfudge.com montanatom.com
<b>Flour &amp; Mixes</b> <ul style="list-style-type: none"> <li>○ All products are certified gluten free. Mama's Almond Bread-all purpose gluten free flour; Mama's Coconut Bread-all purpose gluten free flour; Mama's Pancake &amp; Waffle mix; Mama's Best Bakery Recipes Cookbook</li> <li>○ Shipped through: We have distributors in Montana, sell e-commerce and direct. We are currently setting up regional distribution.</li> </ul>	<b>Gluten Free Mama Kitchen, LLC</b> Rachel Carlyle-Gauthier PO Box 478 Polson, MT 59860 Phone: 406-883-6426 Fax: 406-883-5423 rachel@glutenfreemama.com glutenfreemama.com
<b>Flour, Wheat Berries</b> <ul style="list-style-type: none"> <li>○ Kamut wheat berries, Kamut Flour-both organic and sustainable</li> <li>○ Shipped through: can find Kamut Grain &amp; Flour at most natural products stores state-wide</li> </ul>	<b>Kamut Association</b> Tara Blyth PO Box 6447 Great Falls, MT 59406 Phone: 406-452-7227 Fax: 406-452-7175 tara.blyth@kamut.com kamut.com
<b>Herbs &amp; Salt</b> <ul style="list-style-type: none"> <li>○ Fresh Herbed Kosher Sea Salt: Varieties are- Garlic, Basil, Sage, Basil Garlic, Sage Garlic, Mint, Tarragon-Certified, Organic &amp; Sustainable</li> <li>○ Shipped through: can distribute direct but not in the above</li> </ul>	<b>On Thyme Gourmet</b> Bonnie Martinell 157 Hergenrider Rd Bridger, MT 59014 Phone: 406-664-3010 Fax: 406-664-3016 bonnie@onthymegourmet.net onthymegourmet.net

## Montana Product List (cont.)

<p><b>Hulless Barley - Cereal, flour, mixes</b></p> <ul style="list-style-type: none"> <li>1. Purple Hulless Barley - whole grain - natural (great substitute for wild rice-grown in MT); 2. Treasure State (Amber) Hulless Barley - whole grain - natural (rice substitute-nutty flavor), High protein, high fiber beta glucans lower cholesterol. Keeps texture and quality after reheating.; 3. Boost 'R Flakes-Quick Rolled Barley Flakes (like oatmeal but nuttier) lowers cholesterol better than oats; 4. Whole Grain Hulless Barley Flour - stone ground flour made from Amber or Purple Hulless Barley, High protein, high fiber, beta glucans lower cholesterol, low gluten, good keeping and reheating qualities; 5. Pancake mixes-Hucklebuddy, Cowboy or Dude</li> <li>Shipped through: I-94, Reynolds health food stores across state</li> </ul>	<p><b>Western Trails Food</b> Peggy Iba 313 W. Valentine Glendive, MT 59330 Phone: 406-377-4284 Fax: 4063777762 peggy.iba@gmail.com westerntrailsfood.com</p>
<p><b>Lefse</b></p> <ul style="list-style-type: none"> <li>Lefse-Norwegian flat bread</li> <li>Shipped through: Ocean Beauty-Helena, S&amp;S Roadrunner-Bismarck</li> </ul>	<p><b>Granrud's Lefse</b> Twyla Anderson 4886 MT Hwy 24 N Opheim, MT 59250 Phone: 406-762-3250 info@lefseshack.com lefseshack.com</p>
<p><b>Meat - Beef</b></p> <ul style="list-style-type: none"> <li>All natural frozen beef products</li> <li>Seasonality? yes-we would work with anyone interested to provide year-round product availability</li> <li>Shipped through: we ship UPS or other arrangements</li> </ul>	<p><b>Big Sage Beef</b> John Berg PO Box 172 Winifred, MT 59489 Phone: 406-465-5609 Fax: 406-462-5630 jckberg@ttc-cmc.net</p>
<p><b>Meat - Beef</b></p> <ul style="list-style-type: none"> <li>Prime Rib, Tenderloins, Rib Steaks. Any beef dishes that they would like to prepare.</li> <li>Shipped through: self</li> </ul>	<p><b>RC's Best LLC</b> Howard Rambur 34790 County Rd 118 Sidney, MT 59270 Phone: 406-482-3255 Fax: 406-482-3802 dfr@midrivers.com ramburchar.com</p>
<p><b>Meat - Beef</b></p> <ul style="list-style-type: none"> <li>The Montana Wagyu Cattle Co. can provide any "cut" that may be requested. We typically stock whole tenderloin, bone-in rib-eyes, NY strip, chuck eye steak, skirt steak, flank steak, brisket, shanks, ground steak (burger), various cuts for kabobs. We have just added applewood smoked bacon to our product line.</li> <li>Shipped through: In house delivery</li> </ul>	<p><b>Montana Wagyu Cattle Company</b> Stonewall Thomas 6200 Round Mountain Rd Belgrade, MT 59714 Phone: 406-599-5207 Fax: 406-388-2039 stonewall@montanawagyu.com montanawagyu.com thecaviarofbeef.com</p>

## Montana Product List (cont.)

<p><b>Meat - Emu</b></p> <ul style="list-style-type: none"> <li>Emu meat (100% Pure Ground Emu; Emu filets; Emu steaks); Emu eggs (approximately two cups of egg yolk and white; Emu eggs are 51% egg yolk, a light yellow color.) Both are “natural”. (They are organic, but we are not certified.)</li> <li>Seasonality? yes-We harvest in October, once a year, and sell all the steaks &amp; filets by the following October, but have about 600# of ground emu remaining each October.</li> <li>Shipped through: Local outlets</li> </ul>	<p><b>Wild Rose Emu Ranch</b>          Clover Quinn          284 Rose Ln          Hamilton, MT 59840          Phone: 406-363-1710          wildrose@bitterroot.net          wildroseemu.com</p>
<p><b>Meat - Fish</b></p> <ul style="list-style-type: none"> <li>Natural and sustainable- Wild Alaskan Salmon: Silver Salmon, Sockeye Salmon, King Salmon is available (white or red) cost for this is rising!</li> <li>Shipped through: self</li> </ul>	<p><b>NorskStar Seafood</b>          Kirk Thomas          333 Haskill Basin Rd          Whitefish, MT 59937          Phone: 406-862-0519          Fax: 406-862-0638          norskstar@centurytel.net          norskstar.com</p>
<p><b>Meat - Fish (smoked)</b></p> <ul style="list-style-type: none"> <li>Smoked Wild Sockeye Salmon, Wild Sockeye Salmon Spread, Smoked Wild Keta Salmon, Smoked Rainbow Trout</li> <li>Shipped through: Associated Foods, Ocean Beauty, UPS and Fed-Ex</li> </ul>	<p><b>Montana Mountain Smoke, Inc.</b>          Kim Waltee          10 Elkhorn View Dr          Montana City, MT 59634          Phone: 406-449-4755          Fax: 406-449-4755          smkfishqueen@aol.com          mysmokedfish.com</p>
<p><b>Meat - Fish, Caviar, &amp; Batter Mix</b></p> <ul style="list-style-type: none"> <li>1. Frozen Whitefish Fillets-Natural, Sustainable (Wild fish, caught by rod &amp; reel), 2. Frozen MT Golden Whitefish Caviar-Natural, Sustainable (Wild fish, caught by rod &amp; reel), 3. “Montana Fixin’s” Deep Fry Batter Mix-Natural (No preservatives added)</li> <li>Shipped through: UPS Ground - Delivers overnight throughout most of Montana</li> </ul>	<p><b>Mountain Lake Fisheries, L.L.C.</b>          Ron Mohn          PO Box 1067          Columbia Falls, MT 59912          Phone: 406-892-2247          Fax: 406-892-2077          mtlkfish@whitefishcaviar.com          whitefishcaviar.com</p>
<p><b>Meat - Lamb</b></p> <ul style="list-style-type: none"> <li>All natural-leg of lamb, Lamb riblets, Rack of Lamb, Lamb Loin Chops, French Rib Chops. These products are all available. I would let the chef pick what they may like to enter.</li> <li>Shipped through: UPS or Fed-Ex</li> </ul>	<p><b>Hofeldt Premium Meats</b>          Max Hofeldt          PO Box 957          Chinook, MT 59523          Phone: 406-357-3610          Fax: 406-357-3610</p>
<p><b>Meat - Pork</b></p> <ul style="list-style-type: none"> <li>All products can be designated “Natural”. All pork cuts-ham, bacon, sausage, chops, rib, loins, etc.</li> <li>Shipped through: self</li> </ul>	<p><b>Farm to Market Pork</b>          Duane Braaten          4290 Farm-to-Market Rd          Kalispell, MT 59901          Phone: 406-755-5326          Fax: 406-755-0415          braaten1@centurytel.net          farmtomarketpork.com</p>

## Montana Product List (cont.)

<p><b>Oil - Safflower</b></p> <ul style="list-style-type: none"> <li>○ We would be happy to provide our High Oleic Safflower oil commonly used as a cooking oil as well as a base for dressings. This oil is heat stable due to it's high (80+%) content of Monounsaturated fat and very low Saturated fat level (&lt;6%). It will perform well under high heat conditions and will not transfer flavors or produce an oily product. It has a bland taste which results in desirable flavors of recipe will not be changed using this product. Our product is sustainable as it provides a desirable crop rotation benefit for Mt Ag producers. Product is available through Sysco and we enjoy National markets in the snack food industry as well as others.</li> <li>○ Shipped through: Sysco</li> </ul>	<p><b>Montola Division of Sustainable Systems, LLC</b>  Neil Turnbull  1121 E. Broadway Ste 107  Missoula, MT 59802  Phone: 406-532-3268  Fax: 406-543-2304  pmiller@sustainablessystemslc.com  sustainablessystemslc.com</p>
<p><b>Pasta</b></p> <ul style="list-style-type: none"> <li>○ County Pasta Homemade Style Egg Pasta - Natural product, Country Pasta Homemade Style Wide Egg Noodles - Natural product</li> <li>○ Shipped through: Sysco, USFood Service, Sam's Club, Costco, Albertson's, Safeway, Wal-Mart Supercenters</li> </ul>	<p><b>Country Foods, Inc.</b>  Heather Knutson  46835 US Highway 93  Polson, MT 59860  Phone: 406-883-4384  Fax: 406-883-3275  hknutson@countrypasta.com  countrypasta.com</p>
<p><b>Produce - Apples</b></p> <ul style="list-style-type: none"> <li>○ Varieties of apples in order of their ripening. *Natural: Yellow transparent, earigold, dutchess, jersey mac, wealthy, paula red, McIntosh (5 strains available), empire, ney mac, golden delicious, red delicious, idared and winter banana. 100% natural apple cider- no additives, 3 weeks shelf life at 32° F.</li> <li>○ Seasonality? yes-Fresh apple from 20 Aug - 1 Dec; Apple cider from 1 Oct - 1 Dec; Dried apples- currently year round</li> <li>○ Shipped through: Western Montana Grocery Stores</li> </ul>	<p><b>Mountain View Orchards</b>  Charles Swanson  1775 Mountain View Orchard Road  Corvallis, MT 59828  Phone: 406-961-3434  Fax: 406-961-3434  mcintoshcider@montana.com  mountain.view.orchards.  googlepages.com</p>
<p><b>Produce - Cherries; Condiment - Jam, Sauces, Chutney</b></p> <ul style="list-style-type: none"> <li>○ 5 gallon buckets (~30#) frozen, pitted, certified organic, sweet Flathead Cherries; 1# or 2# bags dried, certified organic, sweet Flathead Cherries; Organic Cherry Jam; Cherry BBQ Sauce (made with Organic sweet cherries); Organic Cherry Chutney</li> <li>○ Shipped through: self</li> </ul>	<p><b>The Orchard at Flathead Lake, LLP</b>  Heidi &amp; Gary Johnson  23126 Yellow Bay Lane  Bigfork, MT 59911  Phone: 406-982-3058  Fax: 419-858-2650  HeidiAnne@MontanaOrchard.com  MontanaOrchard.com</p>

## Montana Product List (cont.)

<p><b>Produce - Garlic</b></p> <ul style="list-style-type: none"> <li>○ All our hardneck garlic is organically grown. We grow 9 different varieties: Spanish roja-"true" garlic flavor; Sandpoint-our favorite all around garlic; Montana Giant-rich garlic flavor; Romanian Red-hot and spicy; Montana Music-sweet when baked; Chesnok Red-another great all around garlic; Metechi-sharp and hot flavor; Siberian-spicy and hot; Khabar-creamy and mild when baked.</li> <li>○ Seasonality? yes-Hardneck garlic is available July 15th thru Dec</li> <li>○ Shipped through: We ship via USPS, UPS &amp; Fed-Ex</li> </ul>	<p><b>Montana Gourmet Garlic, LLP</b>  Mary Jane Ross  2711 Snyder Road  Stevensville, MT 59870  Phone: 406-777-4240  magg@montana.com  montanagourmetgarlic.com</p>
<p><b>Produce - Mushrooms</b></p> <ul style="list-style-type: none"> <li>○ Shiitake Mushrooms-organic; Oyster Mushrooms-organic; Lion's Mane Mushrooms-organic; Wild-crafted mushrooms-Morel, Chanterelle &amp; other mushrooms will be available based on supply. All wild-crafted mushrooms are sustainably harvested.</li> <li>○ Seasonality? yes-wild-crafted mushrooms available seasonally, other mushrooms available year round</li> <li>○ Shipped through: FSADirect ship from Garden City Fungi</li> </ul>	<p><b>Garden City Fungi</b>  Glen Babcock  PO Box 1591  Missoula, MT 59806  Phone: 406-626-5757  Fax: 406-626-0866  glen@gardencityfungi.com  gardencityfungi.com</p>
<p><b>Produce - Mushrooms</b></p> <ul style="list-style-type: none"> <li>○ white mushrooms, Crimini (Brown) Mushrooms, Portabella Mushrooms. Our mushrooms are not organic but grown with care and minimal chemicals. Since we are local the mushrooms are fresh and less fuel is needed to ship them.</li> <li>○ Shipped through: Butte Produce-Deliver to all: Billings, Great Falls, Big Sky, Bozeman, Helena, P-Burg, Butte, Lima, Gold Creek and in between</li> </ul>	<p><b>Gold Country Mushroom</b>  Larry Rohde  PO Box 61  Clancy, MT 59634  Phone: 406-933-5771  larryrohde@aol.com</p>
<p><b>Seasoning</b></p> <ul style="list-style-type: none"> <li>○ BBQ rub for ribs, chicken, chops, etc. Some people have tried this natural rub as a pan seasoning for eggs.</li> <li>○ Shipped through: mail order</li> </ul>	<p><b>Bum Steer Products</b>  Gary Ruud  PO Box 76  Flaxville, MT 59222  Phone: 406-474-2358  bigkidd44@yahoo.com  slevad.com</p>
<p><b>Tofu</b></p> <ul style="list-style-type: none"> <li>○ Firm Tofu</li> <li>○ Shipped through: Deliver to Missoula, Kalispell, Whitefish, Bigfork</li> </ul>	<p><b>Totally Organic Tofu</b>  Sherry Lehman  PO Box 699  St. Ignatius, MT 59865  Phone: 406-745-4839  Fax: 406-745-4839  gyatso@totallyorganicvegan.com  totallyorganicvegan.com</p>
<p><b>Tortillas</b></p> <ul style="list-style-type: none"> <li>○ Trevino's Flour Tortillas- 8" &amp; 6" sizes, Trevino's Whole Wheat Tortillas- 8" size</li> <li>○ Shipped through: DM Distributing; HiCountry Distributing, Seafoods of the World (Delivery), Ocean Beauty Seafoods</li> </ul>	<p><b>Trevino's Tortillas</b>  Chris Trevino  1102 Horn Street  Billings, MT 59101  Phone: 406-855-2651  cdtrevino@bresnan.net</p>



# Montana Chef Competition

Buck's T-4 Lodge, Big Sky, Montana  
September 27, 2008

## Judge Criteria & Scoring

### ... HOT FOOD COOKING AND PATISSERIE - TASTE-BASED ...

CATEGORIES K AND P/1-2

COMPETITOR \_\_\_\_\_

RECIPE \_\_\_\_\_

ORGANIZATION (10 POINTS)

SANITATION/WORK HABITS (0-5) \_\_\_\_\_

UTILIZATION OF MONTANA INGREDIENTS & USE OF ALLOTTED TIME (0-5) \_\_\_\_\_

COMMENTS:

COOKING SKILLS AND CULINARY TECHNIQUES (10 POINTS)

CREATIVITY, SKILLS, CRAFTSMANSHIP (0-5) \_\_\_\_\_

SERVING PORTION SIZE (0-5) \_\_\_\_\_

COMMENTS:

TASTE (20 POINTS)

FLAVOR, TEXTURE (0-10) \_\_\_\_\_

INGREDIENT COMPATIBILITY AND NUTRITIONAL BALANCE (0-5) \_\_\_\_\_

PRESENTATION (0-5) \_\_\_\_\_

COMMENTS:

**TOTAL SCORE (0-40 POINTS)**

\_\_\_\_\_

COMMENTS:

JUDGES SIGNATURE \_\_\_\_\_

PRINTED NAME \_\_\_\_\_

# Montana Chef Competition

Buck's T-4 Lodge, Big Sky, Montana  
September 27, 2008

## Judge Criteria & Scoring

### PRACTICAL AND CONTEMPORARY PATISSERIE - SKILL-BASED

CATEGORIES P/3-5

COMPETITOR \_\_\_\_\_

RECIPE \_\_\_\_\_

ORGANIZATION (10 POINTS)

SANITATION/WORK HABITS (0-5)

\_\_\_\_\_

UTILIZATION OF ALLOTTED TIME (0-5)

\_\_\_\_\_

COMMENTS:

PRESENTATION (10 POINTS)

OVERALL IMPACT OF DISPLAY (0-5)

\_\_\_\_\_

ORIGINALITY (0-5)

\_\_\_\_\_

COMMENTS:

WORKMANSHIP (20 POINTS)

USE OF VARIOUS TECHNIQUES (0-5)

\_\_\_\_\_

UNIFORMITY (0-5)

\_\_\_\_\_

EXACTNESS OF SKILLS DISPLAYED (0-5)

\_\_\_\_\_

CREATIVE USE OF MONTANA PRODUCTS (0-5)

\_\_\_\_\_

COMMENTS:

**TOTAL SCORE (0-40 POINTS)**

\_\_\_\_\_

COMMENTS:

JUDGES SIGNATURE \_\_\_\_\_

PRINTED NAME \_\_\_\_\_

# Montana Chef Competition

Buck's T-4 Lodge, Big Sky, Montana  
September 27, 2008

## Chef Profile

Please fill out all information below, if applicable. This information will be utilized when promoting your participation in the Montana Chef Competition. With questions, contact Angelyn DeYoung at (406) 444-5424, or by email at [adeyoung@mt.gov](mailto:adeyoung@mt.gov).

**Return by August 22, 2008:** 1) via mail: Montana Department of Agriculture, PO Box 200201, Helena, MT, 59620-0201; 2) via fax: (406) 444-9442; via email: [adeyoung@mt.gov](mailto:adeyoung@mt.gov). Electronic submissions preferred - this template is available at [agr.mt.gov/business/chefs/chefpacket08.pdf](http://agr.mt.gov/business/chefs/chefpacket08.pdf).

**Chef Name:** \_\_\_\_\_

**Restaurant:** \_\_\_\_\_

**Physical Address:** \_\_\_\_\_

**City, State, Zip:** \_\_\_\_\_

**Years at this location:** \_\_\_\_\_ **Current title:** \_\_\_\_\_

**Chef's tip (for this recipe or overall):** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



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**Big Sky Montana  
September 27, 2008**